

**SPECIALTY BAKING POWDER/BAKING SODA
BREAD PRODUCTS SCORECARD**

☼ C1132E

Examine exhibit for qualities listed below. Place a check in the appropriate column for each quality to indicate the placing each deserves. Keep in mind that the whole product is more important than its parts. These are general characteristics. Exceptions are listed at the bottom under "Type Characteristics".

Recipe required. Absence of recipe will result in reduction of one ribbon placing.

Exhibitor's Name (or No.) _____

Product Exhibited _____

Class/Lot _____ Ribbon _____

	Excellent	Good	Fair	No Placing
<i>Pastry</i>				
A. Appearance: Exterior				
Golden brown color				
Loaves symmetrical in shape; other products even in size and shape				
B. Appearance: Interior				
Thin tender crust				
Color characteristic of ingredients				
C. Texture				
Interior moist, tender				
Uniform medium cells				
Does not crumble when cut				
D. Aroma				
Pleasing, characteristic of kind				
E. Flavor				
Characteristic of type of product				
No rancid or "off" flavors				
F. Type Characteristics				
(Boston) Brown Bread: dense texture				
Corn Bread: Golden brown, crisp edges				
Crepes: light brown both sides; dense texture				
Doughnuts: Cake-like interior; no excess grease				
Fritters: Fairly uniform in size and shape; no excess grease				
Fry Breads: puffy, golden; fairly uniform in size and shape				
Gingerbread: cake-like interior; no over powering flavors				
Pancakes: well-rounded; fairly uniform size and shape, evenly browned; light weight, not dense				
Waffles: crisp; light weight, not dense				

D. Comments: _____

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